



Chef Brian Hines

Water Street Grille

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Shrimp and Lettuce Wraps

Demonstrations provided by Mario Buffa Jr of Water Street Grille.

SHRIMP SALAD

INGREDIENTS:

3 BAGS TAIL OFF SHRIMP

6 qt. JULIENNE VEGGIES

6 pc. CUCUMBER

2 CUP CILANTRO

4 LIMES

3 CUPS THAI SHRIMP SAUCE

DIRECTIONS:

Cook shrimp in steamer and blanch in ice bath.

Drain and make sure all ice has been removed.

In a large mixing bowl add all ingredients after following:

Pulse shrimp in robo coupe.

Pulse julienned veggies in robo as well.

Peel and gut cucumbers and cut in a small dice.

Zest and juice all limes and add thai sauce.

THAI SHRIMP SAUCE

2 BOTTLES MOI POY

2 TBLS GHOST CHILI SAUCE

MIX WELL & STORE IN CONTAINER WITH LABEL & DATE.